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UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF HOME ECONOMICS
WASHINGTON, D. C.

USE OF CORN AND CORN PRODUCTS IN THE HOME
A Partial List of References

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CORN OIL

Bailey, H. S., and Reuter, B. E.

The production and conservation of fats and oils in the United States.

U. S. Dept. Agr. Bul. 769, 48 p. 1919.

Statistics on the production and exportation of corn oil since 1912. A brief account of its manufacture and uses. (1)

Baughman, W. F., and Jamieson, G. S.

The chemical composition of corn oil. Jour. Amer. Chem. Soc. 43:2696-2702. 1921.

A report from the Bureau of Chemistry, U. S. D. A. (2)

Sievers, A. F.

The production and utilization of corn oil in the United States.

U. S. Dept. Agr. Bul. 904, 23 p., illus. 1920.

The production of crude corn-oil as a by-product in corn milling is discussed with a brief description of methods used. (3)

Sievers, A. F.

Comparison of corn oils obtained by expeller and benzol extraction methods.

U.S. Dept. Agr. Bul. 1054, 20 p., illus. 1922.

A discussion of methods of extracting the oil by means of a solvent instead of by pressure. (4)

Sievers, A. F., and Shrader, J. H.

The preparation of an edible oil from crude corn oil. U.S. Dept. Agr. Bul. 1010, 25 p., illus. 1922.

A report of experiments on methods of refining corn oil. (5)

Sievers, A. F.

Corn oil an example of conservation by the chemist. Chemical Age 31:33-34. 1923.

A discussion of the different methods of preparing corn oil together with its uses. (6)

Sievers, A. F.

Corn oil: its preparation and uses. U.S. Dept. Agr. Bur. Plant Indus., 4 p. (Mimeographed).

A description of the manufacture and refining of corn oil, and the statistics of its production. (7)

not a very good one
and the other one is not
very good either. I have
not been to the office for
some time.

CORN SUGAR AND CORN SIRUP

Anonymous.

Corn sirup and starch. U. S. Dept. Com. Survey of current business no. 71; 21. July 1927.

Figures on distribution. (8)

Anonymous.

U. S. ban on corn sugar has been lifted. New era in food distribution 1 (12): 13. 1931.

A provision, that when corn sugar is used in canned and packaged food products it must be stated upon the label, was removed. (9)

American Manufacturers' Association of Products from Corn.

References as to the healthfulness of corn syrup (glucose). 23 p. Chicago. (n.d.) (10)

Cathcart, W. R.

Some facts about corn sugar. Amer. Food Jour. 22:24-26. 1927.

A review of the facts regarding the use of corn sugar in food products and of the labeling of these products in accordance with the Pure Food Law. (11)

Clinton Sugar Refining Company.

Corn syrup: how it is made and for what it is used. 7 p. Clinton, Iowa. (n.d.) (12)

Cutler, W. P.

Corn sugar and corn syrup in ice cream manufacture. Creamery and milk plant monthly 9(6):52, 54. 1920.

Discussion on the use of corn syrup or corn sugar in the manufacture of ice cream. (13)

Doane, R. B., Croll, H. M., and Fitch, N.K.

Corn sugar in food preparation. Food and Health Ed. 22:44-45. Mar. 1927. (14)

Iowa State College of Agriculture and Mechanic Arts, Extension Service. Corn sugar and its uses, Iowa State Col. Agr., Ext. Serv.

Home Econ. Bul. 92, 8 p. 1926. (15)

Gives the manufacture and properties of corn sugar as they affect its use, together with a number of recipes in which corn sugar is used. Pfeiffer, L.

Why not corn sugar? Bureau Farmer 6(5):28, 1931.

Recipes using corn sugar. (16)

United States Congress, House of Representatives. Committee on Interstate and Foreign Commerce.

Corn sugar. Hearing... U.S. Cong., 69th, 1st sess. H. R. 39, 150 p. 1926. (17)

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United States Congress--Senate--Manufacturers, Committee on.
Corn sugar. Hearings before the committee on manufacturers,
United States Senate, sixty-ninth congress, first session on S.
481. A bill to amend the food and drugs act, Jan. 7, 1926.
11 p., Washington Govt. Print. Off. 1926. (18)

Willaman, J. J., Burr, G. O., and Davison, F. R.
Cornstalk sirup investigations. Minn. Agr. Expt. Sta. Bul. 207,
58 p., illus. 1924.
A report of an investigation of the possibilities for making
sirup from the stalks of sweet corn as a cannery by-product. (19)

SWEET CORN--CANNING AND DRYING

Appleman, C. O.
Forecasting the date and duration of the best canning stage for
sweet corn. Agr. Expt. Sta. Bul. 254, p. 47-56, illus. 1923.
Green sweet corn deteriorates very rapidly in quality and
flavor after reaching the prime canning condition. This could
be improved by timing the crop so that it would mature in late
summer. (20)

Appleman, C. O.
Some chemical aspects of sweet corn drying. Md. Agr. Expt. Sta.
Bul. 267: 287-298. 1924.
A discussion on the loss of sugar from sweet corn after picking
and during the various processes of drying. (21)

Culpepper, C. W., and Magoon, C. A.
Studies upon the relative merits of sweet corn varieties for canning
purposes and the relation of maturity of corn to the quality of the
canned product. Jour. Agr. Research (U.S.) 28:403-443, illus. 1924.
A study made by the U. S. Department of Agriculture, Bureau of
Plant Industry. "It appears that the quality of canned sweet corn
depends chiefly upon the stage of maturity of the corn, no matter
what variety." (22)

Culpepper, C. W., and Magoon, C. A.
A study of the factors determining quality in sweet corn. Jour.
Agr. Research (U.S.) 34:413-433, illus. 1927.
A study of nine varieties of sweet corn. (23)

Culpepper, C. W., and Magoon, C. A.
Relation of kernel density to table and canning quality in differ-
ent varieties of maize. U.S. Dept. Agr. Tech. Bul. 97, 16 p.,
illus. 1928.
These studies at Arlington Experimental Farm, Virginia, showed a
definite increase in density during the period of development, reach-
ing the maximum in the mature seed. Canning tests suggested that low
density of sweet corn is desirable for canning. (24)

Fitzgerald, F. F., Bohart, G. S., and Kohman, E. F.

Black discoloration in canned corn. Natl. Cannery Assoc. Bul. 13L, 27 p. 1922.

A discussion of methods of preventing the discoloration of corn canned in tin. (25)

Magoon, C. A.

Quality in canned sweet corn as affected by variety and degree of maturity. Canner 58 (11) Pt. 2:116-119, 1924.

A study made by the U.S.D.A. Bureau of Plant Industry. It suggests that quality in canned corn may depend upon the stage of maturity and promptness with which it is handled rather than upon the variety. (26)

Magoon, C. A., and Culpepper, C. W.

The relation of seasonal factors to quality in sweet corn. Jour. Agr. Research (U.S.) 33:1043-1072, illus. 1926.

Temperature is the most important among the seasonal factors in the growing and canning of sweet corn. (27)

Stanley, L.

Canning fruits and vegetables in the home. U.S. Dept. Agr. Farmers' Bul. 1471, 22 p., illus. 1926. (Revised 1931)

Includes directions for preparing and processing corn. (28)

Straughn, M. N., and Church, C. G.

The influence of environment on the composition of sweet corn, 1905-1908. U. S. Dept. Agr. Bur. Chem. Bul. 127, 69 p., illus. 1909.

Studies made by the U. S. Dept. Agriculture, Bureau of Chemistry and Bureau of Plant Industry in cooperation with the experimental stations of Florida, South Carolina, Maryland, Connecticut, New Jersey and Maine. (29)

RECIPES

Allen, I. B.

The modern method of preparing delightful foods. (112) p., illus. New York, Corn Products Refining Company. 1926. (30)

Corn Products Refining Company.

Mazola recipes, introducing the pure oil from corn for salads, deep frying, and shortening. 24 p. New York, Corn Products Refining Co. (n.d.) Recipes. (31)

Hewitt, E. C.

Corn products cook book. 48 p. New York. Corn Products Refining Co. (n.d.) (32)

Hiller, E. C. (comp.)

The corn cook book. 127 p. New York. Chicago (etc.) P. F. Volland Company. (c1918). (33)

Iowa State College of Agriculture and Mechanic Arts.

Corn and its uses. Iowa Agr. Col. Ext. Serv., Home Econ. Short Course Notes 20, 4 p. 1917-1918. (Revised). (Also Home Econ. Bul. 44. 1924) (34)

Iowa State College of Agriculture and Mechanic Arts Extension Service.

Corn products and their uses. Iowa State Col. Agr., Extension Service, Home Econ. Bul. 94. 8 p. 1926. Recipes. (35)

Langworthy, C. F., and Hunt, C. L.

Uses of corn, kafir, and cowpeas in the home. U.S. Dept. Agr. Farmers' Bul. 559, 14 p. 1913. Recipes. (36)

Langworthy, C. F., and Hunt, C. L.

Corn meal as a food and ways of using it. U. S. Dept. Agr. Farmers' Bul. 565, 23 p. 1919 (Revised) (37)

Monroe, D., Guilford, E., and Colman, A.

Corn calories for conservation. Columbia Univ. Teachers' Col. Bul., Tech. Ed. Bul. 37, 28 p. 1918. Recipes and menus for a week. (38)

Murphy, B. R.

Corn meal for breakfast, dinner, supper. 24 p. Chicago, New York. Rand McNally and company. (1920) (39)

Murphy, C. J.

American Indian Corn...128 p. New York and London. G. P. Putnam's sons. Recipes. (40)

Murphy, C. Q. (comp.)

The arts of cake, bread and pie making, jelly making, preserving, candy making and starching. 35 p. Chicago, American Manufacturers' Assoc. of Products from Corn. (n.d.). (41)

United States Department of Agriculture. Bureau of Home Economics.

Corn and its uses as food. U. S. Dept. Agr., Farmers' Bul. 1236, 24 p., illus. 1924. (Revised) Recipes. (42)

Wheeler, L.

Corn and corn products used as food. Ill. Univ. Ext. Serv. in Agr. and Home Econ., Ext. Circ. 9, 19 p. 1917. Recipes. (43)

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CORN PRODUCTS--MISCELLANEOUS.

Anonymous.

This solves the corn surplus problem. Orange Judd Ill, Farmer
74 (2):6. 1926.

Stresses the use of corn sugar, corn meal and corn oil. (44)

Anonymous.

Corn starch output in 1927. Oil, Paint and Drug Reporter 114
(5):54. 1928.

(45)

Anonymous.

Chemicals for lacquer from corn. Chemicals 32(5):9-10. 1929. (46)

American Manufacturers' Association of Products from Corn.

The facts concerning mixed flour. 64 p., illus. Chicago. (n.d.)

"Being a statement of the reasons why the mixing of wheat
or wheat flour with other grains or the products of other grains
should be relieved of the tax and the many burdensome restrictions
now in force." (47)

Boogher, J. F.

Wider use of corn for food in Philippines. U.S. Dept. Com.,
Bur. Foreign and Dom. Com., Daily consular and trade rpts. 17th
yr. (135):1450. 1914.

A note about the substitution of corn for rice. (48)

Bryant, A. P.

Manufacture of corn starch, corn syrup and corn sugar. Amer. Food
Jour. 12:511-515, illus. 1917. (49)

Corn products refining co. New York.

Process of the manufacture of corn products. 16 p. New York
(n.d.) (50)

Hartley, C.P., and Willier, J. G.

Pop corn for the home. U. S. Dept. Agr. Farmers' Bul. 553, 13
p., illus. 1915. (Revised 1920).

Discusses the culture, harvesting and storing of pop corn, and
includes its uses in the home. (51)

Miner, C.

1928. Problem of the non-flour cereal chemists. Cereal Chem.
5:70-74.

An urge to the cereal chemist to develop new uses for corn as
a food product. (52)

Rankin, F. H.

Studies of corn and its uses. Ill. Univ. Agr. Col. Ext. Form 17,
40 p., illus. 1908. (Third ed.).

Part IV of this study deals with the composition of corn and its
use as a food. Part V gives the commercial products of corn. (53)

Reber, E. E.

Increasing use of corn foods. Amer. Food Jour. 8(1): 5-6, illus. 1913.

This article reviews the ways in which corn is used in the diet and describes briefly the manufacture of corn flakes. (54)

Rommel, G.M.

Cellulose from field crops. Indus. and Engin. Chem. 20:587-591, 716-719. 1928.

Discusses the use of corn stover as a source of cellulose. (55)

Stewart, R.

Farm-waste profits: best farm relief. Sci. Amer. 140:410-411, illus. 1929.

A statement to the effect that artificial silk, motion picture films, paper and celotex may be made from corn stalks. (56)

Taylor, W. A.

Plant products as chemical raw materials. Chemical Age 31:549-551. 1923.

Contains a short paragraph on the products from corn. (57)

United States Department of Agriculture.

Corn products should be used freely to supplement shortage of potatoes. U.S. Dept. Agr. Weekly News Letter 9(19):6. 1921. (58)

Woods, C. D.

Food value of corn and corn products. U.S. Dept. Agr. Farmers' Bul. 298, 40 p., illus. 1907.

A discussion on the food value of corn, its preparation and uses as food, the digestibility of foods made from corn, and the place of these foods in the diet. (59)

GENERAL

Atwater, W. O.

On the proximate composition of several varieties of American maize. Amer. Jour. Sci. (II) 48:352-360. 1869.

A contribution from the laboratory of the Sheffield Scientific School, Yale College. Four varieties of corn were analyzed. (60)

Croll, H. M., and Mendel, L. B.

The distribution of vitamin B in the maize kernel. Amer. Jour. Physiol. 74:674-694, illus. 1925.

Two varieties of corn were used, a Yellow Dent Leaning and a white variety. Practically all the vitamin B was found to be located in the embryo. (61)

Hogan, A. G.

The nutritive properties of corn. Jour. Biol. Chem. 27:193-208. 1916.

A report of experiments on rats to determine the nature of the deficiency of an exclusive diet of maize. (62)

Murphy, C. J., Wiley, H. W., and Snow, B. W.
Report on the use of maize (Indian corn) in Europe and on the possibilities of its extension. U. S. Dept. Agr. 36 p. Washington, Govt. Print. Off. 1891.
The introduction of maize into Europe, by C. J. Murphy; the food value of maize, by H. W. Wiley; the Indian corn industry in the United States, by B. W. Snow. (63)

Myrick, H.
The book of corn; a complete treatise upon the culture, marketing and uses of maize in America and elsewhere. 372 p., illus. Chicago. Orange Judd company. 1903.
A popular treatise discussing the history, culture and uses of corn. (64)

Parker, A. C.
Iroquois uses of maize and other food plants. N. Y. State Mis. Bul. 144, 119 p., illus. (65)

Sherman, H. C., and Winters, J. C.
Efficiency of maize protein in adult human nutrition. Jour. Biol. Chem. 35:301-311. 1918.
A report of metabolism experiments in which corn meal replaced all other starchy food and furnished from 73 to 97 per cent of the total nitrogen intake. The corn meal was taken in the form of "corn pones", "scones" or "dodgers". The efficiency of the maize protein was about the same as that of wheat. (66)

Sherman, H. C., Wheeler, L., and Yates, A. B.
Experiments on the nutritive value of maize protein and on the phosphorus and calcium requirements of healthy women. Jour. Biol. Chem. 34:383-393. 1918. (67)

Sherman, H. C.
Use of corn (maize) as human food. Jour. Amer. Med. Assoc. 70:(1579) -1581. 1918.
Report of a series of dietary studies in which the author concludes that corn meal, suitably cooked can be substituted for wheat products in the dietaries of those who live largely on bread. (68)

Wiley, H. W.
Composition of maize (Indian corn) including the grain, meal, stalks, pith, fodder, and cobs. U. S. Dept. Agr., Div. Chem. Bul. 50, 31 p. 1898.
Results of work done by the Bureau of Chemistry, U. S. Department of Agriculture. (69)

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A bibliography of researches bearing on the composition and nutritive value of corn and corn products. Ill. Agr. Expt. Sta. Bul. 257, 151 p. 1925.
First issued in mimeographed form by the National Research Council, Washington, D. C. 1920. Over 400 new references added. (70)

Phillips, C. L., and Boerner, E. G.
Uses and products made of corn. U.S. Dept. Agr. Bur. Agr. Econ. 17 p. 1931. (Mimeographed) (71)

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